PF IN

FINISHED PRODUCT SPECIFICATIONS

Nutrient

03 9397 4677

HACCP Certified

PRODUCT NAME: ORANGE ALMOND (Gluten Free*) INDIVIDUAL SMALL

Product Description:	Individually portion flourless orange almond cake topped with glazed orange slices (6 pack). *Made a to Gluten free Recipe
Size and Shape:	2.5' Inch , Individual, Round
Product Code:	SIORAL

Ingredients:

(in order of in-going weight)

Almond Meal, Egg, White Sugar, Oranges (15%), Custard Powder (Thickener (1414), Vegetable Fat (Vegetable Fat, Glucose, Milk Solids, Mineral Salt (340), Emulsifiers (322 Soy, 433, 471), Vegetable Gum (466), Flavours, Acidity Regulator (330), Colour (160a)), Vegetable Gums (401, 407, 410, 415), Mineral Salt (327), Salt, Flavour, Preservative (202), Colours (102, 110)), Orange Paste (<5%)(Water, Solvent (1510), Orange Oil, Vegetable Gums (413, 415), Colours (102, 110, 124), Preservative (202)), Pistachio Nut, Baking Powder, Vanilla, Emulsifier (Water, Humectant (420), Emulsifiers (471 Soy, 475))

QTY per serve QTY per 100g

Nutritional Information:

Serving Size: 75g

Serves per cake: 1

Certification:

Energy (kJ) 1080 1440 Protein (g) 6.98 9.30 Fat, total (g) 14.63 19.51 Fat, saturated (g) 1.41 1.88 Carbohydrate (g) 23.04 30.73 Sugars (g) 18.45 24.61 Sodium (mg) 89.22 118.97	
ALLERGEN ADVICE:	Suitable for general consumption. Persons with intolerances to specific allergens should avoid. Contains Egg, Milk, Tree Nuts, Soybeans and their products.
	May contain traces of Gluten, Peanuts and their products.
Shelf Life and Storage:	Refrigerated (below 5°C) – 7 days from date of manufacture.
	Frozen solid – 6 months frozen shelf life.
Country of ORIGIN:	Made in Australia from local and imported Ingredients.
	Marks Quality Cakes
	1 Akuna Drive, Williamstown 3016 Victoria AUSTRALIA

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MARKS QUALITY CAKES

Distribution:	Product to be delivered below 5°C by approved Victorian distributor/contractor.
	Product to be delivered frozen solid by approved Interstate Distributor/Food Service.
Microbiological target:	Standard plate count: <10 ⁵ (CFU/g)
	Yeasts and moulds: <10³ (MPN/g)
	E.coli: <10 ² (MPN/g)
Packaging Profile:	6 Cavity food grade transparent clam shell
Final Customer Preparation:	No final customer preparation required.



^{*}Please note that picture may differ from actual product due to variation in colouration during production and also due to products being handmade.

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